

## ALL DAY MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,  
Weekends & Public Holidays from 5.30pm – 9pm

### LIGHT

	<b>Italian Burrata</b>	25
	Chilli & mala crunch, pickled cucumber, fermented tomato	
	<b>Charred Broccolini</b>	26
	Parmesan, chicken, pickled ginger mayo	
	<b>Smoked Salmon</b>	26
	Whipped ricotta, beetroot, vegetable chips, pickled ginger powder	
	<b>Charred Octopus</b>	32
	<i>(Cooked weight 90 – 100g)</i> Pickled cauliflower, chorizo chicken sausage, spinach & parsley puree, ginger flower hot sauce	
	<b>Baked French Camembert</b>	38
	<i>(240g)</i> Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	
	<b>Foie Gras Pate</b>	28
	Red onion & raisin chutney, crostini, pickled shallot	
	<b>Cheeseboard</b>	36
	French camembert, Roquefort blue, smoked cheddar, crackers, dried fruits, ginger flower sambal, chutney, quince paste	


**MAIN**

	<b>Mushroom &amp; Shallot Bake</b> White asparagus, truffle, micro salad	32
	<b>Chilli Crab Spaghettini</b> In spicy, sweet & tangy sauce	26
	<b>Grilled Barramundi Fillet</b> Kale & quinoa salad, pickled shallot, salsa verde	36
	<b>Akaroa Salmon Fillet</b> Green asparagus, pearl cous cous, salmon roe, coconut, yuzu	36
	<b>Paperbag Halibut Fillet</b> Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
	<b>Organically Farmed Lacto Chicken Breast</b> Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	<b>Slow Cooked Lamb Rack (250g NZ)</b> Mash potato, charred greens, fermented tofu & chilli sauce	50
	<b>Angus Ribeye (300g)</b> Sauteed garlic spinach, pepper cream sauce, tobacco onions	65
	<b>Little Joe Bone in Ribeye</b> Grass fed MBS 4+ AUS Truffle fries, romaine salad, pepper cream sauce, tobacco onions	Mkt Price
	<b>Sanchoku Wagyu Bone in Ribeye</b> Grass fed MBS 6-7 AUS Truffle fries, romaine salad, pepper cream sauce, tobacco onions	Mkt Price

## SIDES

 <b>Pan Roasted Mixed Mushroom</b>	9
Baby spinach, garlic butter	
 <b>Pan Fried Mixed Greens</b>	6
Garlic & herb butter	
 <b>Fried Jerusalem Artichoke</b>	9
Mushrooms, spinach, black garlic mayo	
<b>Truffles Fries</b>	18
Parmesan, herbs & truffle oil	
<b>Romaine Salad</b>	6
Radish, parmesan, croutons, cranberry dressing	
<b>Mash Potato</b>	6

## SWEET

 <b>Organic Chia Seed Porridge</b>	10
Organic chia seeds, strawberry, mango & mixed berries	
 <b>Affogato</b>	12
Vanilla ice cream, espresso shot, chocolate truffle	
<b>Peanut Butter &amp; Jelly</b>	11
Banana cake, peanut butter cream, raspberry jelly	
 <b>Chocolate</b>	12
Ginger flower mousse, calamansi curd, raspberry, popping candy, ganache	
 <b>Kaya Toast</b>	16
Brioche, 5 seeds, wild flower honey, ginger, espellete pepper	

## SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,  
Weekends & Pub. Hols from 5.30pm – 9pm

### *Light*

(Choose ONE)

#### **Italian Burrata**

Chilli & mala crunch, pickled cucumber, fermented tomato

#### **Charred Broccolini**

Parmesan, chicken, pickled ginger mayo

#### **Charred Octopus**

Pickled cauliflower, chorizo chicken sausage, spinach & parsley puree,  
ginger flower hot sauce  
(Supplement \$7)

### *Main*

(Choose ONE)

#### **Mushroom & Shallot Bake**

White asparagus, truffle, micro salad

#### **Akaroa Salmon Fillet**

Green asparagus, pearl cous cous, salmon roe, coconut, yuzu

#### **Angus Ribeye 300g**

Sauteed garlic spinach, pepper cream sauce, tobacco onions  
(Supplement \$30)

### *Sweet*

(Choose ONE)

#### **Organic Chia Seed Porridge**

Organic chia seeds, strawberry, mango & mixed berries

#### **Chocolate**

Ginger flower mousse, calamansi curd, raspberry,  
popping candy, ganache

#### **Peanut Butter & Jelly**



Banana cake, peanut butter cream, raspberry jelly

### *Beverage*

**A choice of Hot Coffee or Tea**

**\$55<sup>++</sup> (2-course) | \$60<sup>++</sup> (3-course)**

All prices are subjected to 10% service charge and prevailing GST.

 Signature dishes or dishes containing ginger & its family.  Vegetarian dishes. May contain egg & dairy.